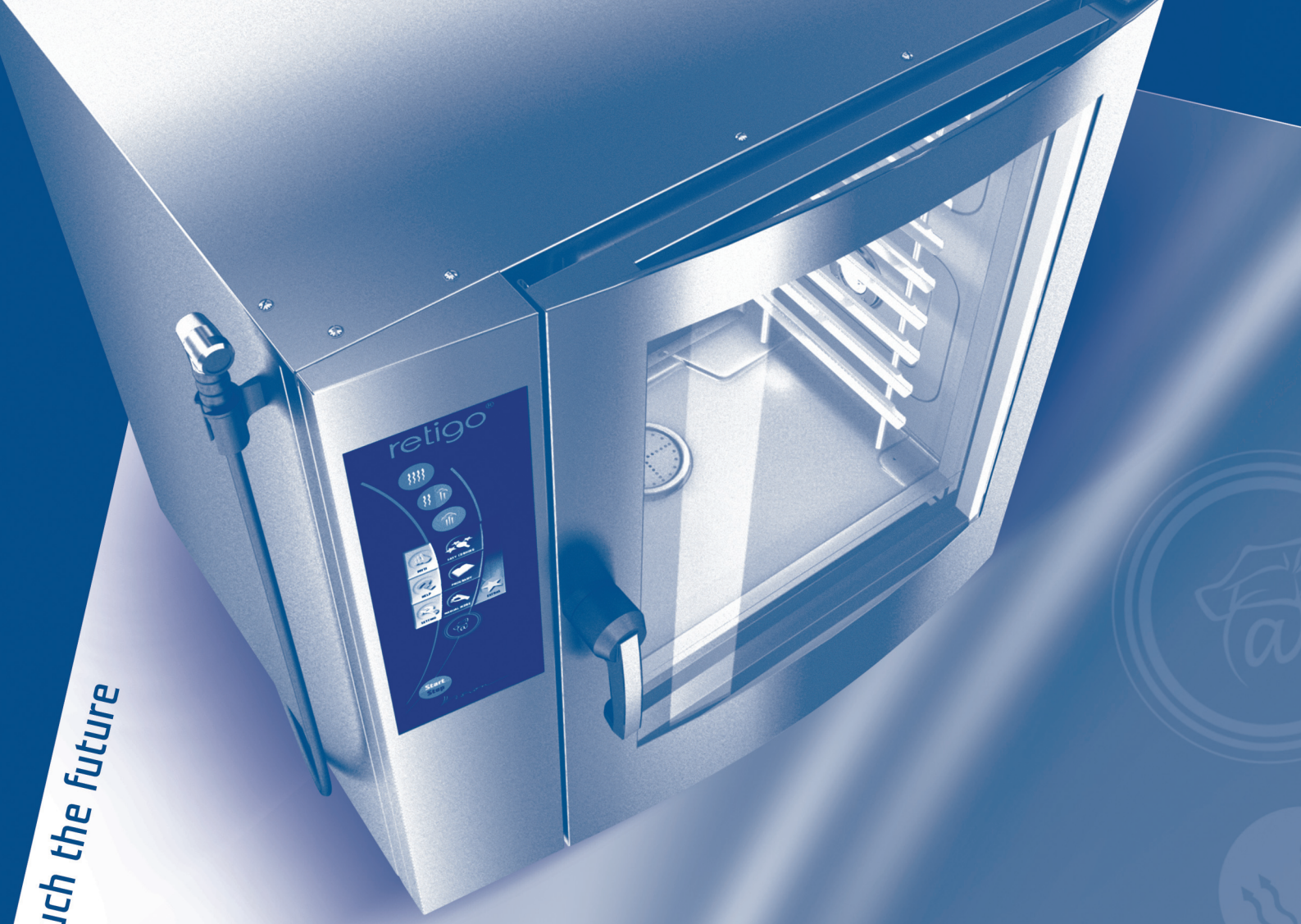

Touch the future

Retigo Vision Manual

retigo® vision

I. Introduction

Safe Use of the Equipment

Combi-steam ovens **RETIGO VISION** have been designed and produced to meet all applicable international safety standards. Installation deviating from the installation instructions, wrongful use, setting, servicing, as well as improper cleaning or eventual changes to the combi-steam oven, which are not authorized by the manufacturer, may cause injury or eventual death.

READ CAREFULLY the operation manual before you begin to use the equipment. Keep this manual safe to be used by all users of the equipment and for further reference in the future.

Make sure the electricity connection, water connection, as well as the waste water pipe connections are correct and in accordance with the manufacturer's directions stated in chapter "Transport and Installation" of the combi-steam ovens technical documentation. Should you have any doubts or questions regarding installation, operation, or safety of the equipment, please consult your supplier.

Do not remove any compact covers – danger of electricity-related injuries.

Do not leave the running equipment without supervision unless specifically stated in the manual.

Do not continue running the device should you have the slightest doubts concerning its faultless operation, or should it be damaged in any way, turn it off immediately, disconnect the electricity connection, stop the water supply and consult your supplier.

Never let unauthorized personnel operate this equipment or manipulate it, clean it or carry out other activities in conflict with its designed use. Such unauthorized use may cause injuries or eventual depreciation of the equipment.

Always comply with the principles of working with electric devices.

This symbol means that Retigo s.r.o. is entitled, according to statute 477/2001 Codex, (94/62/ES) use the trademark Green Point (Zeleny bod), meaning that the price of the equipment includes costs related to the disposing of packaging materials.

Sell the metal parts to institution specializing in metal processing; place the glass parts in waste containers designed for glass. The heat insulation and electrical components should be handed over to a place qualified to treat such waste.

Dear customer,

Congratulations on purchasing the new combi-steam oven **RETIGO VISION**. Retigo s.r.o. appreciates your decision and believes that you shall always achieve great results realizing your ideas in everyday work by using this equipment. By using your new equipment you shall attain high quality of prepared food and your guests will like to return to your establishment.

Your new equipment **RETIGO VISION** combines the long-term experience of the best chefs together with the latest scientific and modern technologies. Due to intuitive operation, option of pre-set programs, and the unique "Easy cooking" function, you shall instantly reach optimum performance cooking without the necessity of studying the technologies and procedures of food preparation.

It is also possible to create your own programs with unlimited number of steps which you can store and sort according to your routines and requirements. Well arranged menu offers the choice of your favorite recipes, as well as your most often used cooking programs.

RETIGO VISION combi-steam ovens are fitted with intelligent system of control of running processes with the possibility to interfere with the actual technology at any time. A new function "Learn and Remember" you can store the varied cooking procedure under new heading and use it again when preparing the same product.

Retigo s.r.o. believes that the new combi-steam oven **RETIGO VISION** shall bring you maximum comfort during everyday work and new possibilities of food preparation. This is also supported by the warranty period, stated in the service log and the certificate of warranty. Please urge the company installing your new combi-oven to validate your certificate of warranty. He warranty does not cover damage and faulty operation caused by wrongful operation, non-compliance with this operation manual, using aggressive chemical cleaning materials or improper cleaning of the device. The warranty also excludes damages resulting from wrong installation, which is not in accordance with the manufacturer's instructions; technically wrong corrections, as well as faults caused by unauthorized personnel or a higher power.

In order for you to achieve great results with your new combi-steam oven **RETIGO VISION** right from the beginning we would like to provide you through this manual with all the necessary information and useful advice for trouble-free work. To be able to fully take advantage of all the possibilities of your new combi-steam oven **RETIGO VISION** we recommend you study the manual carefully before you begin to fully use the combi-steam oven.

Retigo s.r.o. wishes you joyful use of your new combi-steam oven **RETIGO VISION**.

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II. Safety notices

Study this operation manual carefully

Only qualified and trained personnel is allowed to use this device

Provide regular training of operation personnel. Thus you shall prevent possible work-related injuries and damage to the equipment.

The equipment is to be used only for food preparation and in accordance with the manual. Any alternative use is against its designation and is considered dangerous.

Before use check the cooking cabinet of the combi-steam oven. Left over food as well as cleaning materials or other left over objects are to be removed and the cooking cabinet thoroughly clean with the use of the manual shower.

Never shower left over food into the drain – remove it from the cooking cabinet.

Cleaning agents and decalcifying agents are to be used only according to the description in this manual and following the instructions on each of the agents.

The buttons on the control panel are to be pressed explicitly by fingers. The use of sharp, pointed or other objects causes the warranty vitiation.

Do not block the ventilation openings of the combi-steam oven by placing things in front of them, namely do not place GN containers on the ovens, fabric or other objects. Ensure clear steam exhaust through the ventilation openings above the combi-oven.

Make sure water doesn't drip or spray onto the combi-oven, do not place water-filled dishes on the combi-oven.

Do not place source of fire on the equipment or in its vicinity.

For safety reasons do not remove the compact cover and do not attempt to reach inside the equipment. The device does not include any parts the user could manipulate with. Repairs not described in this manual should be carried out by qualified service technicians.

General notices

Do not install any heat sources (deep-fryers, grills, burners, cooking plates …) in the vicinity of the combi-steam ovens.

The temperature of the outside glass of the door can exceed 60˚C.

Switch off the water and electricity supplies when not using the combi-oven for extended period of time.

Leave the combi-steam oven door open when finished working, e.g. overnight

Should the GN containers be filled with liquids for more than two thirds – special attention should be paid during manipulation and when taking them out. Place such filled GN containers only to the racks where you can see. Pay extra attention when extracting any hot GN containers with any content!

Attention! When working with the combi-steam oven bear in mind that the GN containers, cooking mats and trays may be hot – danger of burn injuries!

Attention! When in operation the combi-steam oven produces hot steam – danger of scalding!

III. General Information

Switching ON/OFF the combi-steam oven

The combi-steam oven is designed for continuous connection to the electric power. Connect or disconnect the power by switching the external main switch.

The switch is to be used for switching on and off (when brought to use, maintenance, and installation and also during emergency switch off of the device.)

Boiler preheating

(only for boiler combi-ovens)

After switching the combi-steam oven on the boiler fills with water automatically and the water is then heated. During this process, in modes “Steam” or “Hot air” the start of the program will be delayed until the water is hot. After that the combi-steam oven shall automatically proceed. After switching the combi-steam oven on the boiler fills with water automatically and the water is then heated. During this process, in modes “Steam” or “Hot air” the start of the program will be delayed until the water is hot. After that the combi-steam oven shall automatically proceed.

Opening/closing the door

The combi-steam oven door is fitted with a closing mechanism enabling opening with both right and left hand. By moving the handle to the sides, the latch is released and the door can be opened by pulling the handle. For safety reasons, the heating and ventilation fan are switched off upon opening the door, to prevent the escape of steam from the cooking cabinet. Open the door slightly at first, opening it fully after a short while in order to prevent scalding by hot steam. Close the door by pressing on the door handle (shut the door.)

Should the door remain open and the equipment is set to “**START**” a warning to close the door shall appear.

Manipulation with GN containers

- •Should the GN containers be filled with liquids for more than two thirds – special attention should be paid during manipulation and when taking them out. Place such filled GN containers only to the racks where you can see. Pay extra attention when extracting any hot GN containers with any content!

Loading trolley

- applies to types 2011, 1221

- You must halt the trolley every time you drive it into the combi-steam oven.
- When operating loaded trolley you must always use and apply arrestment (GN closure) of GN containers.
- When moving GN containers filled with liquids – sealing covers must be used. Otherwise there is a risk of scalding.
- In case the floor is uneven the loading trolleys are not to be used to drive into the combi-oven.
- Never leave the handle bar of the trolley inside a closed combi-steam oven – the door might be damaged.
- Never pull out the trolley not using the appropriate handle bar – not using the handle bar might lead to burns.
- When using banquet trolleys always make sure the plates are fitted to the stands correctly.
- Always use the automatic cleaning program to clean the trolleys.
- It is forbidden to use the combi-steam oven without loading trolley for common operation and for cleaning!

Temperature core probe

The core probe is used to read temperature inside the food being prepared and also for managing the cooking process during gentle way of food processing.

- Use the core probe only with food
- Never inject the probe into frozen foods – danger of breaking!
- Avoid hyper flexing the feed in cable leading into the probe
- Do not pull the core probe out by pulling the cable
- Place the probe so that it does not touch the door glass
- The core probe might be hot – use protective gloves
- Take out the core probe before you take the food out and place it in the probe holder.
- When not using the core probe, place it in the probe holder.

- Never leave the core probe outside the cooking cabinet – danger of closing between the door and damaging it!

Cooling the cooking cabinet

For fast cooling of the cooking cabinet use the "**Cooling**" function in the "**Extras**" section

Never use the manual shower to cool the cooking cabinet. Should the temperature be higher than 90˚C – danger of damaging the inside door glass!

Manual shower

Use the manual shower to rinse the inside of the cooking cabinet, to cool the cooking cabinet to lower temperature and for further helping processes in combi-steam ovens (basting…)

Manual shower is functional only when the combi-steam oven door is open

Never spray water from the manual shower onto the hot door glass – danger of glass destruction.

Always place the manual shower to its holder after use.

Cleaning the combi-steam oven

It is necessary to clean the combi-steam oven on a regular basis (see chapter "Cleaning the combi-steam oven")

When cleaning the combi-steam oven it is necessary to follow these instructions:

- use only cleaning agents recommended by the manufacturer of the combi-steam oven
- follow instructions written on the cleaning agents
- never apply cleaning agents onto hot stainless surfaces – danger of disturbance of the surface and consequent discoloration. The warranty does not cover such damage!
- always rinse the inside of the cooking cabinet with the manual shower after cleaning – thus rid of the cleaning agents used.
- never apply mechanical cleaning means to clean the combi-steam oven (such as wire wools, scrapers, knives)
- do not clean the combi-steam oven with high-pressure water cleaners
- leave the door open after cleaning the cooking cabinet

Always use protective wear and recommended working attire (gloves, goggles, mask) when cleaning the combi-steam oven! You are protecting your health!

When the combi-steam oven is not cleaned often enough – left over grease builds up on the cooking cabinet walls – it can ignite at high temperatures. Such damage is excluded from warranty!

Malfunction repairs

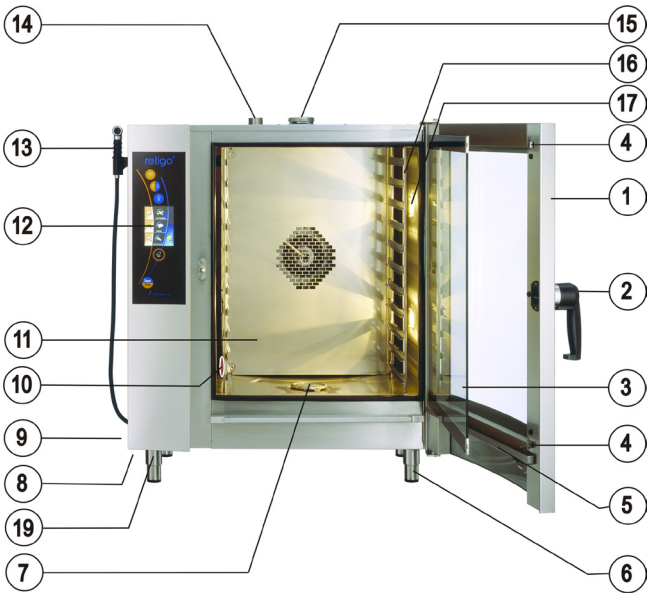
Malfunctions can be repaired only by authorized service, trained and certified by the manufacturer.

In case of inexpert entry or unauthorized service warranty does not apply!

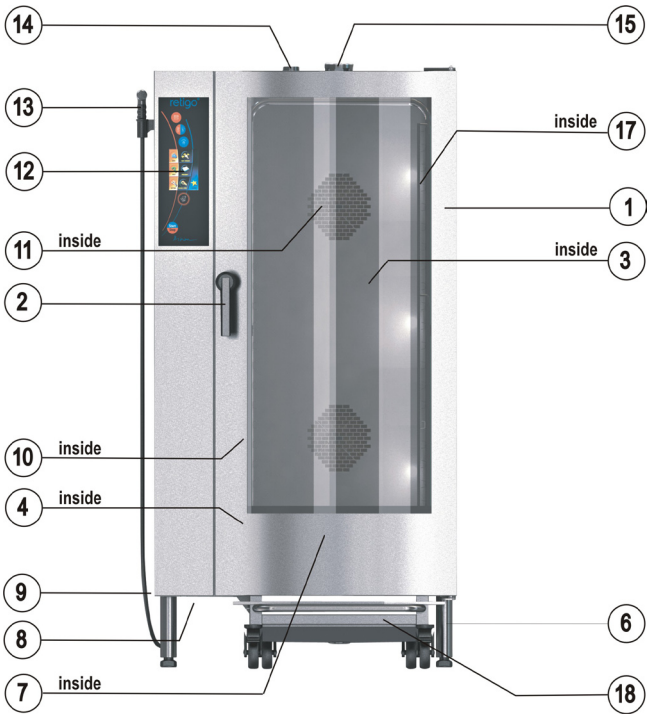
Monitoring and maintenance

It is necessary to provide minimum annual check up of the combi-steam oven and its equipment by an authorized service to ensure safe and faultless operation of the equipment. (see chapter "**Maintenance**").

IV. General description of the equipment



Combi-steam oven types 623, 611, 1011



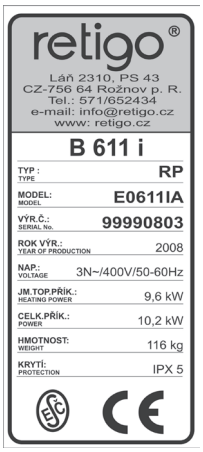
Combi-steam oven types 1221, 2011

1. combi-steam oven door with double glass
2. door handle with integrated latch
3. inner door glass
4. catch to fixate the inner glass
5. condensate door drip tray catching the condensed water from the inner glass with automatic release.
6. adjustable legs
7. drain cover
8. air and dust filter
9. side cover
10. core probe
11. inner detachable wall in front of the ventilation fan
12. combi-steam oven control panel
13. manual shower
14. ventilation shaft
15. controlled and safety valve exhausting surplus steam

16 racks for GN containers

17. inside light
18. loading trolley (combi-steam ovens type 1221, 2011)
19. USB connector

Product plate of the combi-steam oven is located on the upper right side. A copy of the plate is located inside the device, on the left side. The plate contains the following information: the manufacturer, technical data regarding the equipment, i.e. type and model, construction number, year when manufactured, important data regarding type of power supply, energy input, weight and protection from water. The label also includes CE and ESC marks, confirming that the equipment complies with all requirements of CSN, EN, IEC and government ordinances.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Láň 2310, PS 43
CZ-756 64 Rožnov p. R.
Tel.: 571/652434
e-mail: info@retigo.cz
www: retigo.cz

B 611 i

TYP : TYPE	RP
MODEL: MODEL	E0611IA
VÝR.Č.: SERIAL No.	99990803
ROK VÝR.: YEAR OF PRODUCTION	2008
NAP.: VOLTAGE	3N~/400V/50-60Hz
JM.TOP.PŘÍK.: HEATING POWER	9,6 kW
CELK.PŘÍK.: POWER	10,2 kW
HMOTNOST: WEIGHT	116 kg
KRYTÍ: PROTECTION	IPX 5

Product plate of combi-steam oven RPE0611IA

V. Equipment characteristics

RETIGO VISION is a universal device for preparation of dishes. It enables the user to prepare a complete menu. It is possible to carry out all kinds of thermal processing of food in the **RETIGO VISION** combi-steam oven, such as roasting, frying, grilling, stewing, steaming, cooking at low temperatures, low-temperature overnight roasting/baking. One of the advantages is food-processing with low consumption of water and oil, exclusive of smell transfer when processing two different dishes, preservation of vitamins and minerals, great power, water, place and time saving. Due to the possibility to control humidity in the cooking cabinet there are great savings in the weight of the food processed.

It is also possible to use the combi-steam oven as proofing compartment, to preserve and dry fruits or other technological processes. All such processes are programmable and can be carried out regardless of the personnel. Use of the temperature probe is another advantage, especially with high-temperature-sensitive foods (roast beef).

If using the equipment reasonably, you can save place and time, otherwise necessary for single-purpose devices for individual production processes.

Thermal processing of food takes place in the cooking cabinet where hot air is circulated evenly by the ventilation fan. The air can be moistened by generating steam. The humidity is controlled automatically according to set value and operation. During steam operation the humidity is set to 100%, in combined operation it can be varied.

All processes are automatically controlled by an microcomputer, inbuilt in the CPU of the combi-steam oven.

The cooking itself can take three different forms:

- Less experienced users can use EASY COOKING which will recommend and set suitable technology according to the dish prepared. EASY COOKING uses technology which has been developed by a team of RETIGO expert chefs and includes all kinds of food processing that can be done in a combi-steam oven.
- Another option is to use pre-set programs or create own programs. 1000 programs (recipes) can be entered in the combi-steam oven memory and they can contain up to 20 steps. Each step can include different parameters and different cooking mode. The advantage of such programs is the fact that they are carried out automatically and when keeping the same input conditions the same quality result can be reached every time.
- The last option is the setting of al the parameters manually. Only an experienced user should use this option, setting the parameters of cooking process exactly according to their requirements.

Advantages

- rational food preparation
- preservation of vitamins and minerals, microelements and taste
- weight-loss reduction
- processing using minimum amount of water and oil
- no smell or odor transfer during concurrent food-processing
- saving of energy, water, oil and time compared to common technologies
- steam generation of a boiler with self-cleaning automatic mechanism, or with spraying technology (the water is led to the ventilator and then sprayed onto the heating devices).
- hygienic cooking compartment
- two-way ventilator rotation provides ideal evenness
- the equipment is controlled by a microcomputer with memory
- perfect illumination of the inside of the cabinet – halogen light with automatic shut off after 2 minutes
- automatic safety device with service diagnostic system
- continuous temperature regulation of the condensed water (max. 60˚C)
- acoustic signal of end of cooking process
- built-in shower for cleaning the inside of the combi-steam oven
- panoramic door with double glass
- heat sensor
- HACCP data recording
- possibility to analyze HACCP data on PC
- option to create and archive programs on PC

VI. Control panel

The combi-steam oven is fitted with touch-screen control panel. Individual functions are selected in an easy way – by gentle "tapping" on a desired symbol on the display, or relevant button of the desired way of food processing.

VII. General description of the control panel

In the upper part of the panel, above the display, there are three buttons for selection of the cooking mode, in the area bellow the display, there are buttons "**VISION AGENT**" and "**START/STOP**".

combi-steam oven control panel

VIII. Description of control buttons of the control panel

"**Hot air**" button

Pressing the button sets the cooking values as following:

Time of preparation	30 min
Temperature inside	180˚C
Humidity	0%

Ending the cooking process after the preset time has passed.
The time value can be set between 1min – 23hours 59 min.
The temperature value can be set between 30 - 300˚C.

"**Hot air and steam**" button

Pressing the button sets the cooking values as following:

Time of preparation	30 min
Temperature inside	160˚C
Humidity	50%

Ending the cooking process after the preset time has passed.
The time value can be set between 1min – 23hours 59 min.
The temperature value can be set between 30 - 300˚C.

"**Steaming**" button

Pressing the button sets the cooking values as following:

Time of preparation	30 min
Temperature inside	99˚C
Humidity	100%

Ending the cooking process after the preset time has passed.
The time value can be set between 1min – 23hours 59 min.
The temperature value can be set between 30 - 300˚C.

"**VISION AGENT**" button

shows the help information regarding the currently running process on the control panel. "**Vision agent**" explains currently running process, or helps with further possible steps.

"**START/STOP**" button

Starts or stops the cooking process.

IX. Icons on the touch-screen – description

"**Manual setting**" icon

Enables the manual setting and change of parameters of the cooking process (time, temperature, humidity, core temperature, special functions).

"**Programs**" icon

Enables the choice of pre-set programs, creation of own programs and their division into categories; it shows and enables the choice of the last 10 programs used; and creation of favorite programs.

„**Easy cooking**" icon

Enables the choice of pre-set programs, creation of own programs and their division into categories; it shows and enables the choice of the last 10 programs used; and creation of favorite programs.

"**Automatic cleaning**" icon

Enables the choice between four programs of automatic wash of the combi-steam oven.

"**Help**" icon

Shows the user manual for the combi-steam oven.

"**Service**" icon

Enables the choice of service functions of the combi-steam oven (setting of time/date, sounds, access for service technicians)

"**Special functions**" icon

Enables the choice of special functions of the combi-steam oven operation.

"**Temperature setting**" icon

Enables the setting of cooking process temperature within the range available for individual modes.

"**Core temperature setting**" icon

Enables the setting of the core temperature at which the cooking process is stopped (30 - 100˚C)

"**Extras**" icon

Enables access to special functions of the combi-steam oven, e.g. showing of the HACCP data of an actual cooking procedure.

"**Time setting**" icon

Enables to set the time of cooking process from 1min. to 23hours 59min.

"**Normal ventilator speed**" icon

Sets the speed of ventilator rotation to normal value.

"**Higher ventilator speed**" icon

Sets the speed of ventilator to value 20% higher than normal.

"**Lower ventilator speed – 1/4**" icon

Sets the ventilator speed to 25% of normal speed.

"**Lower ventilator speed – 1/2**" icon

Sets the ventilator speed to 50% of normal speed.

"**Lower ventilator speed – 2/3**" icon

Sets the ventilator speed to 75% of normal speed.

"**Ventilator time control**" icon

Sets the ventilator to special mode for gentle baking/roasting, or keeping the food at serving temperature.

"**Flap valve**" icon

Enables the opening or closing of the valve in case it is necessary to exhaust surplus humidity from the cooking cabinet.

"Automatic **preheating/cooling of combi-steam oven**" icon

Chooses the automatic preheating of the chamber before cooking, or the automatic cooling of the chamber in case of high starting temperature.

"**Half power**" icon

Chooses the mode of half consumption of power.

"**Choice selection**" icon

Selects the desired function or set parameters of the cooking process

"**Choice cancellation**" icon

Cancels the selected function or set parameters and returns one step back.

"**Item setting**" icon

Enables the step by step setting on the linear level in selected function or increasing of the numeric value of the parameters being set.

"**Item setting**" icon

Enables the step by step setting on the linear level in selected function or decreasing of the numeric value of the parameters being set.

"**Delete item**" icon

Deletes the set item, e.g. when selecting time and cooking process temperature.

"**Humidity setting**" icon

Enables the setting of desired humidity during cooking process in the "Hot air and steam" mode.

"**Vision**" icon

Returns the screen from the manual setting mode to the initial scheme.

X. Manual mode

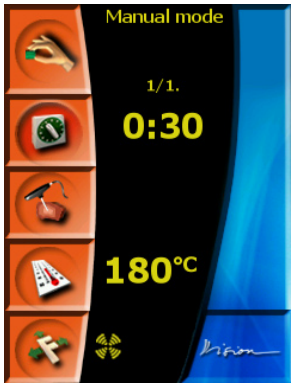
Select this mode when you do not wish to use the "Easy cooking" mode, or use the pre-set programs in the mode "Cookbook". Choice of manual mode enables to create ones own creative procedure, which, after finishing the cooking process, and if you are satisfied with your results, can be stored as newly created program.

The manual mode can be selected in two ways:

a) by pressing any button of the mode selection

Values TEMPERATURE, TIME and VENTILATOR SPEED will be pre-set to initiatory values.

"**Hot air**" mode



"**Hot air and steam**"mode

"Steaming" mode

When the pre-set values comply with required values for the preparation of an actual food, the process will be initiated by pressing the button

cooking process. We can stop the process by pressing the same button at any time.

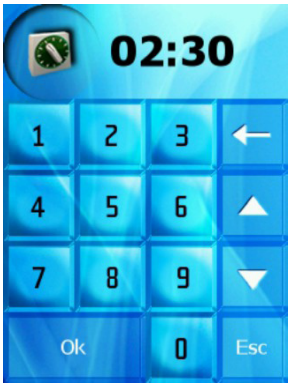
b) by pressing the manual control button and choosing the setting of parameters according to your own requirements

The same procedure of adjusting the pre-set values according to own needs and processes applies to all the three cooking modes!!

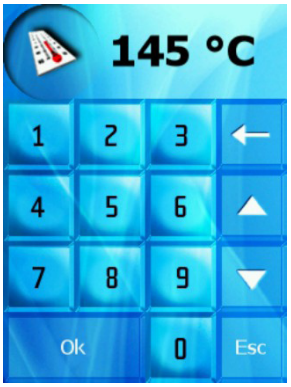
Sample setting of cooking process to:

Mode	***Hot air and steam***
Time	***2hrs 30min***
Temperature	***145˚C***
Humidity	***65%***
Ventilator speed	***Lower ventilator speed – ¾"***
Preheating	***YES***

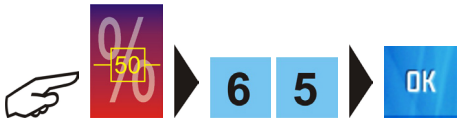
1. Set the desired preparation time; confirm the selection by pressing "**OK**"

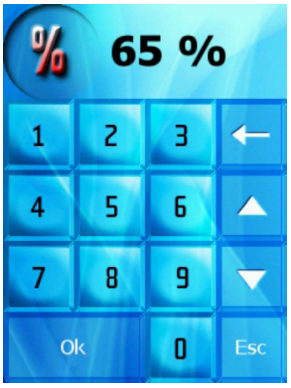


2. Set the desired preparation temperature; confirm the selection by pressing "**OK**"



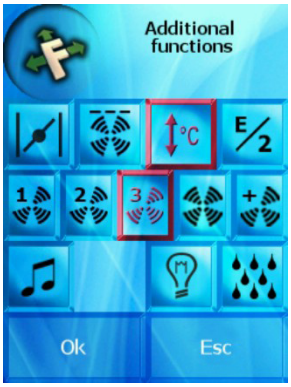
3. Select "**Hot air and steam**" mode; you can also set the value of humidity in the cooking chamber:



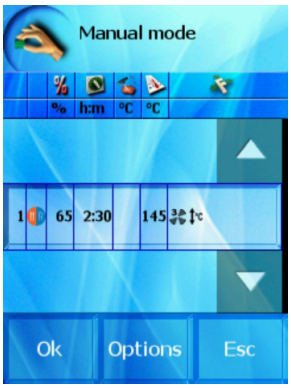


Note: in modes "**Hot air**" and "**Steaming**" it is not possible to set the humidity.

4. Select additional functions "**Lower ventilator speed – 3/4" and "Preheating**"



5. You can check the set values by pressing

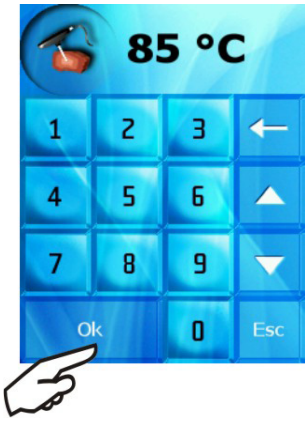


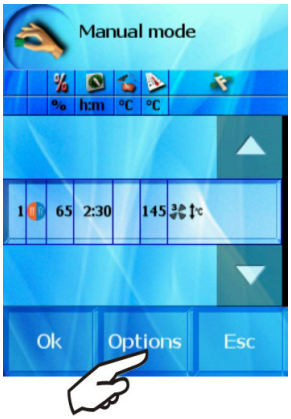
By pressing

you start the cooking process.

c) core probe temperature controlled cooking process

select in case you desire to finish the cooking process when set temperature has been reached in the food. You can set the temperature in a similar way as setting the temperature in the cooking chamber (see point 2)





d) further setting options in the manual mode

1. changing the set parameters during cooking process

In case it is necessary to change the parameters of the currently running cooking process, press relevant button (Time, Temperature, Probe temperature, Function) and adjust the parameters according to actual requirements and press the OK button. The cooking process will proceed according to newly set values.

2. adding steps to set process

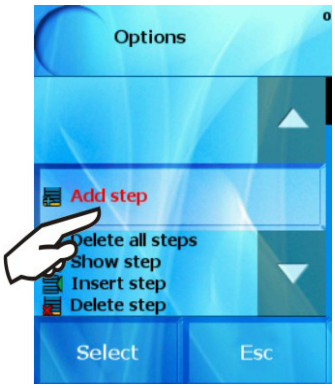
If you require the cooking process to consist of more steps, it is possible to add such steps so that the food is processed in a gentle way and the result is exactly according to your desires.

Example: we want to add following steps after the pre-set parameters (see point b / 1-4)

Mode	***Hot air***
Time	***15min***
Temperature	***200˚C***
Ventilator speed	***Normal ventilator speed***

2.1 Press the "**Check**" button and select "**Options**" function

2.2 Press "**Add step**" or choose the item "**Add step**" using arrows and press "**OK**"



2.3 Set the desired values of the second step in as usual and press "**Select**"

Actual setting of all steps and parameters of the cooking process will show.

You can now proceed in adding further steps, add or delete step, or adjust parameters of individual steps set by you.

You can leave "**Options**" any time by pressing the "**Esc**" button.
The initial screen will show relevant step and the number of set steps of the cooking technological process.

By pressing

we start the cooking process.

If you chose the function "Preheating/Cooling"

, the combi-steam oven firstly evaluates the inside temperature. Should the temperature be lower than desired, the combi-steam oven will then preheat itself to a temperature 25% higher than the pre-set temperature and upon reaching the temperature the combi-steam oven shall produce an audio signal with a sign to place in the food. Should the temperature be higher than the desired one, the combi-stem oven will cool the inside to the desired temperature and upon reaching the desired temperature will sound an audio signal with a sign to place in food.

The cooking process according to the actual setting starts **automatically** once the GN containers with food have been put in and the door closed, you **do not need to press the "START" button.**

e) Ending the manual operation and returning to the initial menu

Follows automatically after the finish of the cooking process, after elapse of the pre-set time, or upon reaching pre-set temperature when using the core probe or after pressing the end icon.

f) Entering the finished cooking process to the programs

If you are happy with the result of the cooking process and assume that you will repeat it with the same set parameters, you can enter the steps and parameters of the finished cooking process as new program.

Upon the end of the cooking process a invites you to save a new process will appear. If you decide to do so, confirm the selection by "**Save as program**"

The system will offer "**Programs**"

Now you can enter the created program into a selected group, or you can create your own group by pressing "**Select**" – the procedure is described in detail in chapter "**Programming**"

If you decide not to save the process as program, press "**Esc**".

If the cooking process parameters and steps are not saved as program, they will be lost upon new manual mode setting or after turning off the combi-steam oven!

XI. Programs

RETIGO Vision combi-steam ovens offer the use of pre-set programs to prepare a large number of dishes. Retigo expert chefs have prepared for you typical recipes for food preparations so that all the quality and sanitary standards and **HACCP** norms are met.

Special attention was paid to the maximum use of the combi-steam oven features, maximum extraction and quality of dishes when designing the programs.

A team of Retigo expert chefs drew inspiration from everyday experience of chefs in gastronomic establishments and created a group of programs, which contain most of the common needs of all types of gastronomic establishments so that the operation of the combi-ovens was less complicated.

Great advantage of the combi-steam ovens is the possibility to use pre-set programs so that the final product complies with the gastronomic establishment, national, regional and local customs and taste and experience of the chefs.

Matter of fact of the Retigo combi-steam ovens is the possibility to create own programs and their consequent changes with the maximum use of the combi-steam oven's features, entry of created programs into typical groups so that the experience, inventions and creativeness of the chefs is used when creating gastronomic and culinary specialties. It is up to the chef's imagination and experience which technology, steps or functions they use.

The program creation is not limited by number of steps and enables the use of all available functions and procedures. It is possible to define typical groups of dishes for created programs, where programs can be stored, moved, deleted or changed and added further steps.

It is also possible to store most often used programs to "Favorites" and use the option of quick access to the most important and favorite programs.

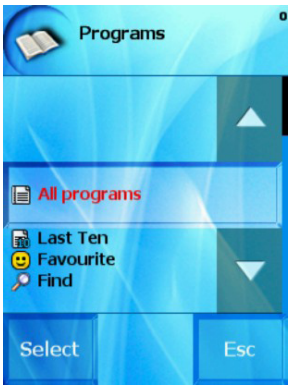
The advantage is also the "**Last ten**" where the last ten used programs are stored for quick use in everyday practice.

"**Programs**" allows you to use the combi-steam oven in its maximum capacity, with high comfort operation and enables the products to be repeatedly of the highest quality.

Using the programs section

Press "**Programs**" on the initial screen

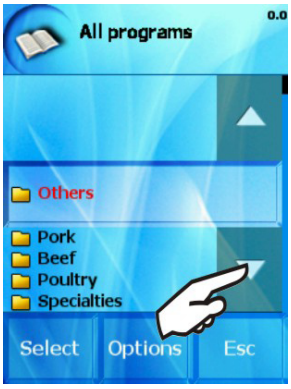
The screen shows the initial offer of the "**Programs**" section which you can use to set prepared and created recipes:



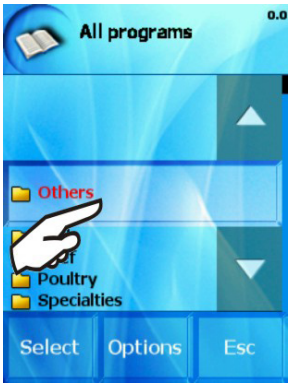
- "**All programs**" – allows you to use pre-set programs which are in chronological order according to typical food groups, or according to the way of preparation.
- "**Last ten**" – last ten used cooking processes are stored in this section. The combi-steam oven remembers it automatically. It could be your own program, the Easy Cooking technology or the manual mode.
- "**Favorites**" – you can store your favorite recipes here for quick access.
- "**Find**" – facilitates looking for recipes by names and allows easy selection through intuitive search engine.

1. "**All programs**"

When pressing this button the food group (folder) option appears, where individual program are sorted. The groups may vary according to the types of dishes or way of preparation.



If choose for example "Pork meat"



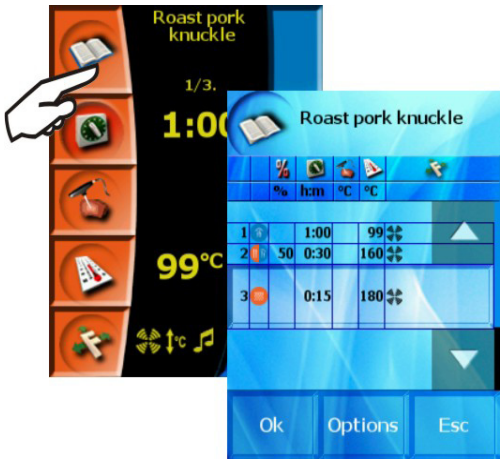
you will get the offer of all programs stored in this folder.

After pressing selected recipe (or "**Select**" button) the selected program is set. At this moment you can press the "**Start**" button and initiate the selected cooking process.

Applying the same procedure you can also choose programs from the options "**Last ten" and "Favorites**".

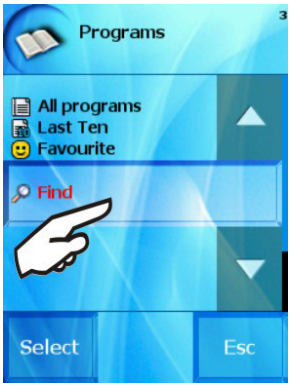
Using the Quick View function you can see all the steps of the selected program and check the set parameters.

Individual steps and program parameters setting can be shown by pressing the "**Programs" button**".



2. "**Find**" option

To quickly search through the large number of programs you can use the "Find" function

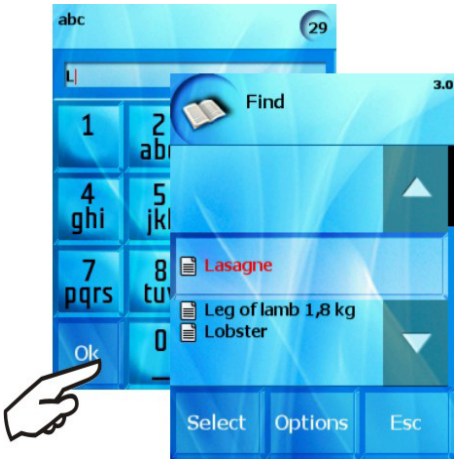


If you know the name of the program, you can enter it in a similar way to writing a text message on your mobile phone.

By repetitive pressing of the relevant button you select the desired letter. Short pause between the selections will move the cursor to the next position of name selection.

By pressing "**OK**" button you get the selection of all programs that begin with the entered name. The buttons ◀ and ▶ are used to move the cursor and the ⬅ button to delete a letter.

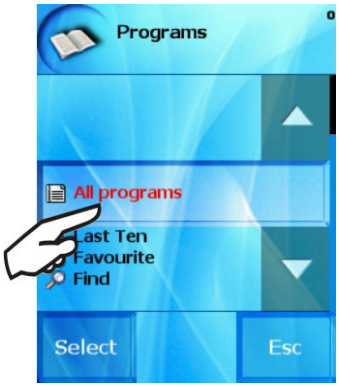
You can also use the option of entering only a part of a program name and the search help will offer all the programs beginning with the same letters.



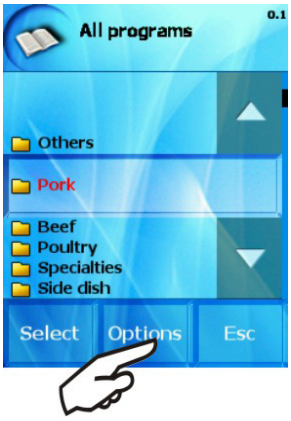
The choice and selection of a program is the same as in the preceding chapter.

3. Creating your own programs

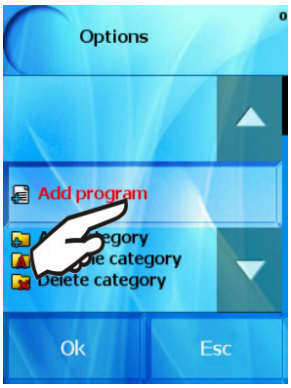
If you wish to create your own program select "**All programs**" in the "**Programs**" section



then select "**Options**"



in the "**Options**" menu press "**Add program**" button

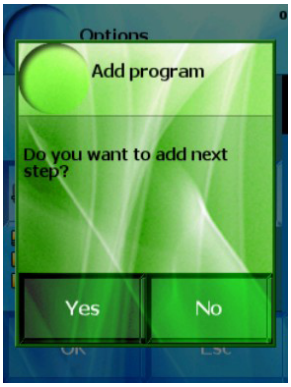


a) enter the name of the program following the procedure in article 2. "**Find**" and press "**OK**"

b) enter the technology for step 1

the procedure of setting is described in detail in chapter "**Manual mode**"

after entering the parameters of step 1 you will be requested to enter the following step.



In case you wish to proceed in creating the program by adding

further steps, press the “Yes” button and enter another step of the program. If you do not wish to add another step, press the “No” button.

c) checking the created program

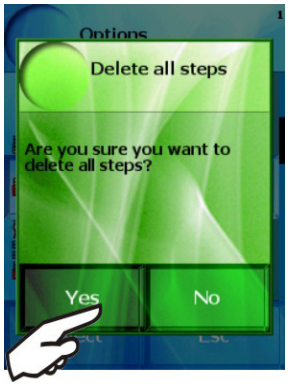
“**Quick View**” function allows you to see all the steps of the relevant program and thus check the set parameters.

In case you agree with the selected setting, press the “**Select**” button. Press the “**Options**” button if you disagree and select one of the offered options

-

- using this option you can add a new step to the program after the previously created steps
-

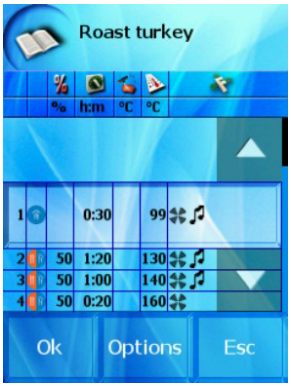
- this option can only be used upon confirmation



-

- show currently selected step
-

- using this command you create a new step, which will be entered before the selected step (e.g. new step 2 before step 3)



-

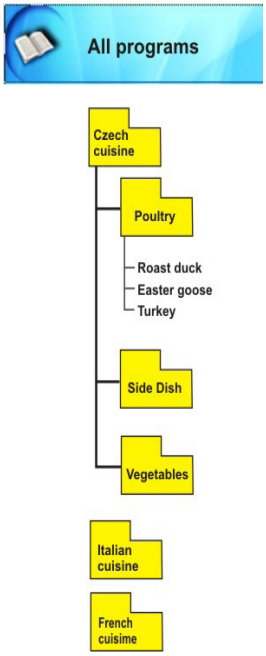
- deletes the selected step and adds new number to the remaining steps

The program we created by using the procedure described above will be listed in the initial offer “**Programs**” as individual program, in groups of programs

4. Further options in the "**Programs**" section

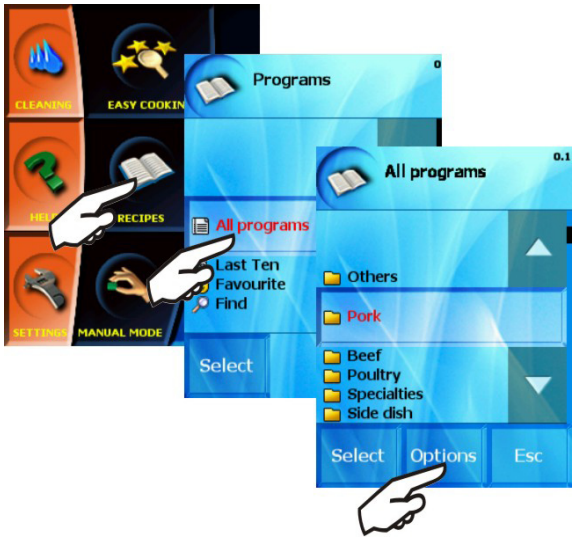
For more comfortable work with the programs it is possible to organize created programs in groups, according to the type of processed food, processing technology, etc. We can also create our own group organization and structure so that the orientation and selection of programs is comfortable and least complicated.

Example structure:

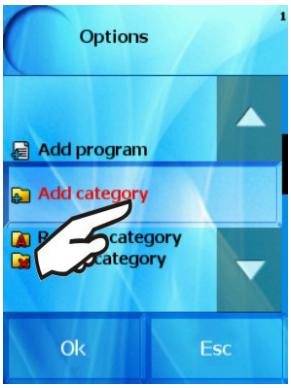


You can also use pre-entered groups, or either rename or delete a group you will no longer use.

The access to the section of group organization is selected by pressing "**Programs**" /"**All programs**" / "**Options**"



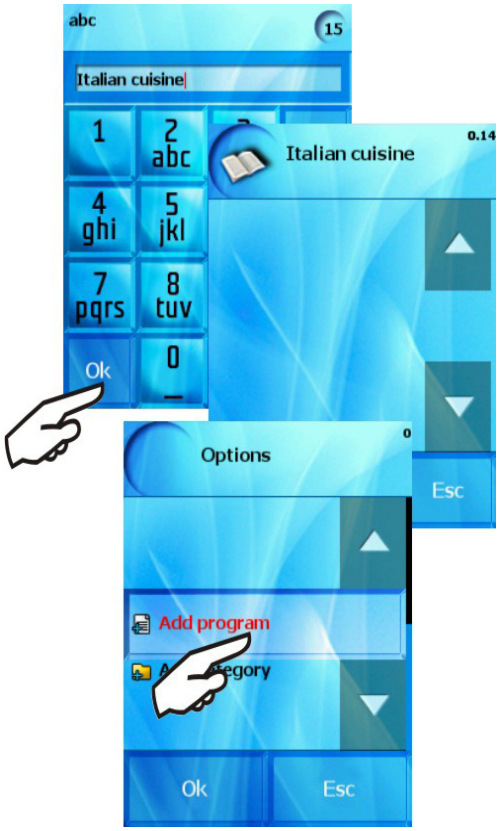
Choose "**Add group**"



The combi-steam oven will offer the option of entering the group name

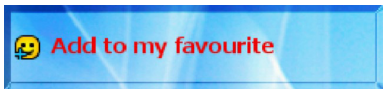
You can enter the group name by using the same procedure as entering the program name.

After pressing "**Select**" the newly created group will be placed at the end of the list of groups.



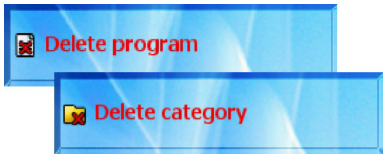
We can add programs into the new subgroup according to our own needs, add new subgroups or delete, rename programs etc. according to the actual offer.

Selected programs from groups you created, or pre-installed programs, can be



added to a special folder "**Favorites**" in the initial offer "**Programs**" thus selected programs will be market by a special icon

If you choose to delete programs or groups



you will be asked to confirm this selection to prevent unwanted deletion of important recipes.

XII. Easy cooking

RETIGO VISION combi-steam ovens offer a unique technology Easy Cooking which enables even the less experienced chefs to obtain excellent results. It is not necessary to know in detail all the cooking process stages and set individual steps. The "Easy cooking" system is sort of a guide which recommends and sets suitable technology according to the type of dish and required result. This technology was designed by a team of expert Retigo chefs and, unlike other systems, it fully takes in account the Czech cuisine features.

The operation in "**Easy cooking**" mode is limited only to the choice of dish, or gentle "tuning" of the intensity of roasting/baking and color of the surface and following pressing of the "**Start**" button. The rest will be done by the combi-steam oven for us.

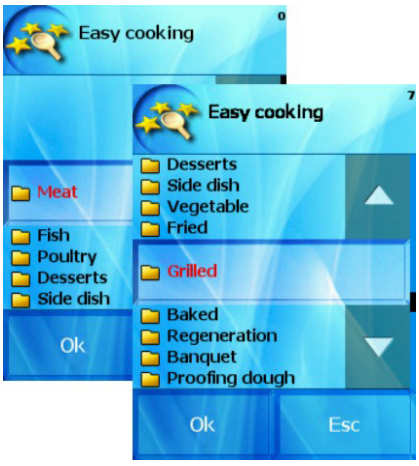
The fact that at every stage we can enter the cooking process and adjust the offered parameters so that the result meets our expectations is obvious.

If you are satisfied with your final product, it is possible to enter the selected technology among your favorite programs and use it again any time to obtain as quality result.

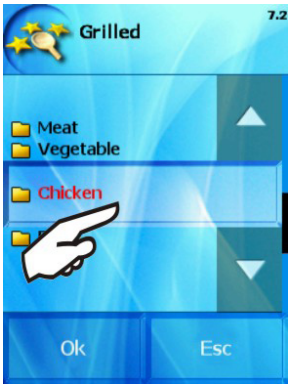
Using EASY COOKING

To select this mode press "**Easy cooking**"

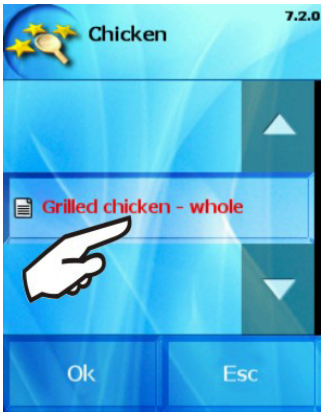
Choose the desired kind of dish or technology (e.g. "**Grilling**") from the menu



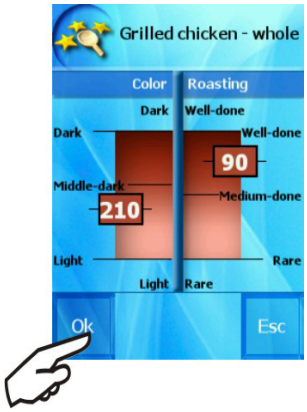
Choose the desired kind of dish in the following step (e.g. "**Chicken**")



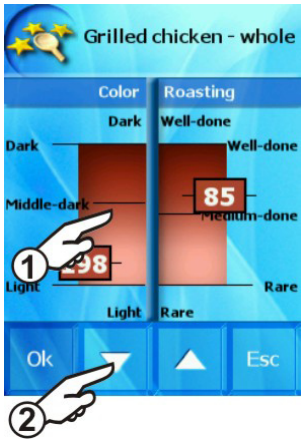
and choose a product.



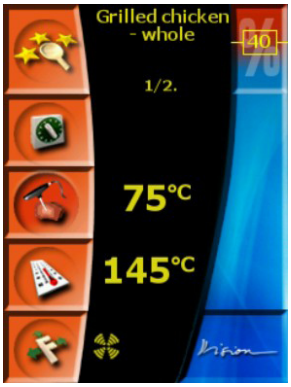
The combi-steam oven will now show parameters of core temperature and the cooking cabinet temperature at which the process will terminate. If you agree with the parameters, press "**OK**" and the combi-steam oven will set the selected technology to be used.



If you desire different values for the final parameters, (e.g. darker and crispier skin of a grilled chicken) select the required temperature in the red field on the display (1) (left side for the cooking cabinet temperature, right side for the probe temperature). To fine-tune-setting use the arrows to increase/decrease temperature (2).



Having set the parameters you can now initiate the cooking process by pressing "**Start**"



A matter of fact when using the Retigo combi-steam ovens is the possibility to change all pres-set parameters during cooking process. By pressing the relevant button (Time, Temperature etc.) you can change the selected values and the combi-steam oven will then proceed with the newly set parameters.

Storing own parameters "Easy cooking"

You can save any changes you made to any parameters of any step. At the end of the cooking process the combi-steam oven will offer the possibility to save the changed program into the "**Programs**" section.

When saving the program proceed according to the instructions as described in chapter "**Programs**"

XIII. Automatic cleaning

RETIGO-VISION combi-steam ovens are fitted with automatic cleaning system **ACTIVE CLEANING** which makes sure your combi-steam oven is always perfectly sanitary clean. Regular use of the automatic cleaning system saves your time and also significantly helps to prolong the lifecycle of the equipment.

All the activities devoted to cleaning the combi-steam oven will be limited to:

- choice of appropriate cleaning program according to the degree of contamination
- use of cleaning agent
- start of the cleaning program

Automatic cleaning system "Active cleaning"

It is necessary to use the "**retigo ® - active cleaning**" agent – single use package. The packaging is fitted with a safety latch.

retigo® - active cl
Čisticí prostředek na konvektomaty
Čistiaci prostriedok na konvektomaty
Środek do czyszczenia pieców konwekt
Средство для очистки паровых конвек
Reinigungsmittel für Kombidämpfer
Combi-steam oven cleaner
Přípravek pro profesionální použití.
Použití: Prostředek pro čištění konvektomatu
systémem automatického mytí. Používání prostř
musí být v souladu s návodem k použití
RETIGO s.r.o., Láň 2310 756 64 Rožnov
tel. + 42 571 652 434, www.retigo.cz

The cover protects the cleaning powder from dampness; however store it in places without the presence of water and high humidity. Apply the powder when opened, never leave it open, especially in a damp place and without supervision.

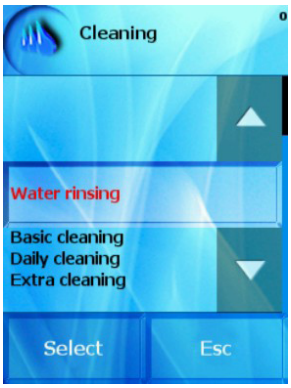
Important warnings:

- In case you use other cleaning agent than "retigo ® - active cleaning" the company Retigo accepts no responsibility for any consequent damage and such damage is excluded from the warranty.
- Keep the cleaning agents away from the reach of children.
- When manipulating with the cleaning agent observe all safety regulations and regulations of work with chemicals, especially use protective wear (gloves and goggles)
- Follow instructions written on the cover of the cleaning agent.
- Under no circumstances may the cleaning agent come in contact with skin, eyes or mouth.
- Never open the combi-steam oven door when the cleaning program is running – danger of being stained by the cleaning chemical.
- Take out all the GN containers before the cleaning.
- Follow the instructions shown on the display.
- Do not leave the cleaning agent packaging inside the cooking cabinet.
- Never apply the cleaning agent onto hot surface of the combi-steam oven – an irreversible damage to the surface may occur. Such damage is excluded from the warranty.
- In case of insufficient cleaning of the equipment, during common use, cumulated grease in the cooking cabinet may ignite.

Usin the "Cleaning" program

The automatic cleaning program of the combi-steam oven can be started by pressing "**Cleaning**"

The combi-steam oven then offers four cleaning programs.



Use individual programs according to the contamination of the cooking compartment – see the "**Cleaning programs**" table

"Cleaning programs" table

Program selection	Description	Cleaning	Duration
Rinsing with water	Cleaning the cooking cabinet with luke-warm water without using cleaning agents	No	2,5 min.
Basic cleaning	Cleaning of light contamination without burnt grease	Yes 1 pieces	18 min.

Program selection	Description	Cleaning	Duration
Medium cleaning	Cleaning of medium contamination after roasting, grilling at higher temperatures	Yes 1 pieces	32 min.
Extra strong cleaning	Cleaning of strong contamination, very burnt grease after roasting and grilling after several uses of the combi-steam oven	Yes 2 pieces	37 min.

Cleaning program can only be interrupted when the "Rinsing with water" program is selected and before the cleaning agent is applied. Once the cleaning chemical has been applied it is not possible to interrupt the cleaning process and it must be finished.

After choosing the cleaning program check the temperature in the cooking cabinet. Should the temperature exceed 80˚C, start the process of cooling the cooking cabinet. The combi-steam oven will announce that by an information report.

Should the temperature not exceed 80˚C or the cooling has finished, the combi-steam oven will invite you to apply the cleaning agent.

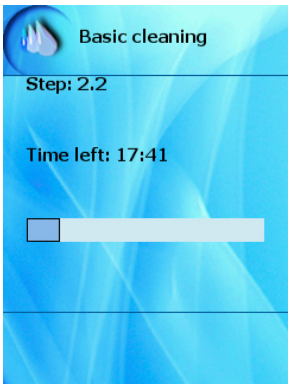
When manipulating with the cleaning agent, follow all the above stated directions of working with chemicals!

To apply the cleaning agent proceed in the following manner:

- • remove the safety latch on the lid
- • pour the content of the package onto the drain cover in the bottom of the cooking chamber

- • close the combi-steam oven door

The selected program starts automatically and the screen will inform you about the actual position of the program and the remaining cleaning time.



The end of the cleaning process will be announced by a sound together with announcement of end of cleaning process. The combi-steam oven is now ready to be used again.

Check the cooking cabinet after the cleaning process has finished. Thoroughly rinse out eventual remaining cleaning agent by the manual shower or by water.

you are not going to use the combi-steam oven after cleaning, we recommend you leave the door open (overnight,…)

Dispose of the cleaning agent packaging in a usual way – take them to places designed for the collection of plastic packaging.

Never leave used packaging lying around or freely accessible.

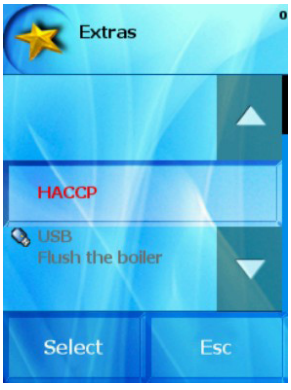
XIV. Extras

The "**Extras**" section allows access to special functions of the combi-steam ovens, e.g. it enables to preheat or cool the combi-oven to a pre-set value. It is suitable to use these functions in case the technological process we want to use does not allow the start from actual temperatures in the cooking cabinet.

"**Extras**" section also allows access to the USB port on the combi-steam oven to archive or record programs, it also enables to see the HACCP data for the cooking processes to be checked.

Select the "**Extras**" section by pressing

The combi-steam oven offers the following functions:

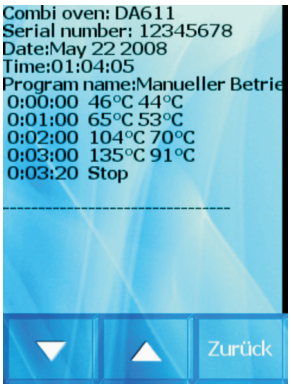


a) "HACCP" option

During the cooking process, when using the Manual mode/Programs/Easy cooking, the values of time, temperature, core temperature and further important information regarding running events recorded continuously. The values can be seen on the combi-steam oven display in a well-organized form.

After pressing "HACCP" you choose between individual technological processes, sorted by date and time.

By selecting a line a detailed survey of technological process will come up.

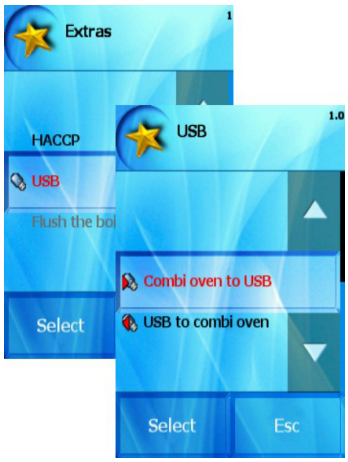


b) "USB" option

By using this function you can save selected items to an external USB device (Flash disc), or upload the data into the combi-steam oven.

This function will only be active when a USB device is connected to the USB port, e.g. a flash disc, which contains relevant data or onto which we want to save data.

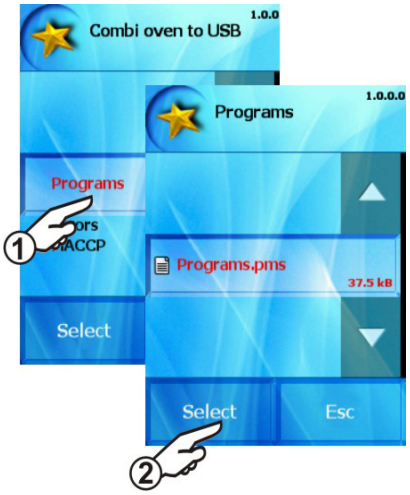
After a USB device is connected the combi-steam oven offers the following functions:



1. Recording data from the combi-steam oven onto the USB

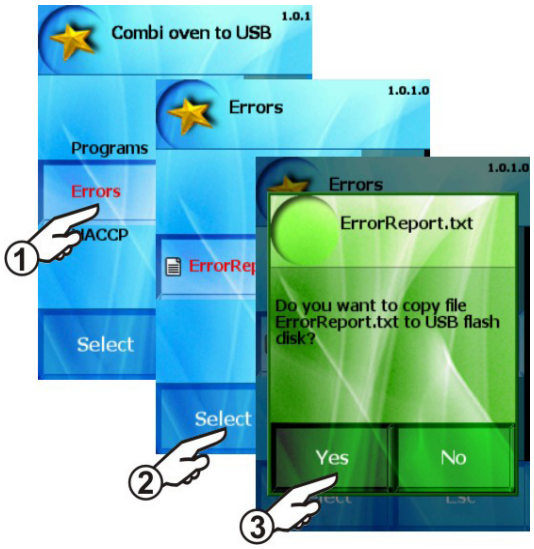
Using this option we can archive:

a) "**Programs**" which will be saved as "Programs.pns"



To prevent unwanted rewriting of original data on USB device, the combi-steam oven will ask for confirmation.

b) "Errors"



Error messages will be copied to your flash disc.

c) „HACCP"

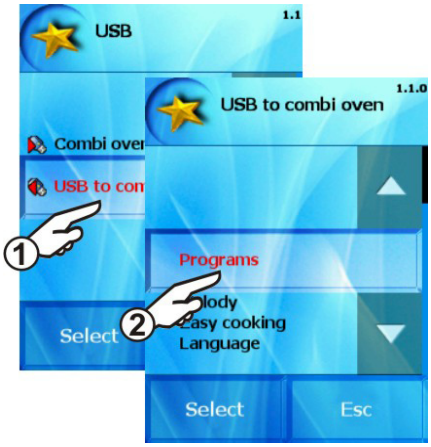
Error will be copied onto your flash disc.

To view HACCP data in common Windows programs we recommend to save the file as “haccp.txt” ro prohlížení dat HACCP běžnými programy Windows doporučujeme archivovat soubor „**haccp.txt**“.

2. Uploading data from the USB into the combi-steam oven

Using this option you can upload from an external memory:

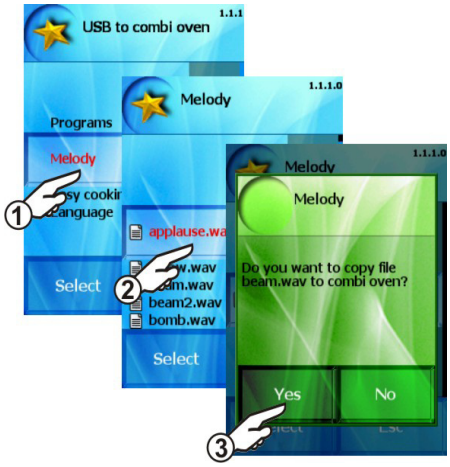
a) “Programs”



Cooking programs will be uploaded into the combi-steam oven.

b) “Tunes”

Using this option you can upload tunes or sounds into the combi-steam oven. Thus uploaded sounds you can choose in the “Settings” section and assign them to individual events (e.g. end of cooking process announcement, pressing a button sound etc.)



c) „Easy cooking“

This option allows you to upload cooking programs for Easy cooking function. This option is only accessible after entering **PIN code 6006.**

From the menu on the USB select the desired file and confirm the selection.

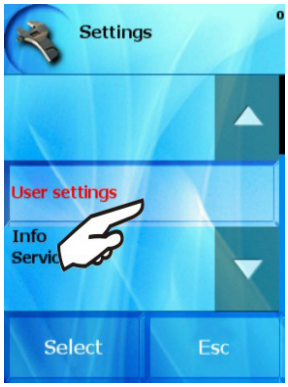
Easy cooking programs will be uploaded into the combi-steam oven.

XV. Settings

The “Settings” section allows special setting of the combi-steam oven, as well as access to technical information regarding the combi-steam oven and the service settings for advanced users.

The “Settings” section is selected by pressing

The following functions are available to set the combi-steam oven:



a) “General setting”

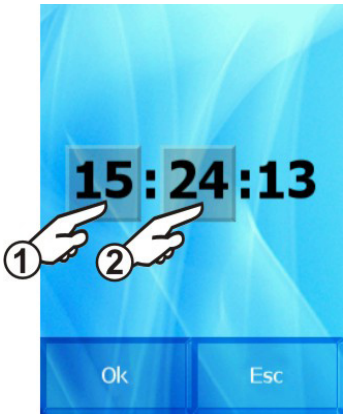
This function allows the setting of date, time, and also sounds for individual events.

1. Setting the actual date

The date is set by selecting the “**Day/Month/Year**” and entering the correct date on the numeric keyboard. Press “**OK**” to set the date.

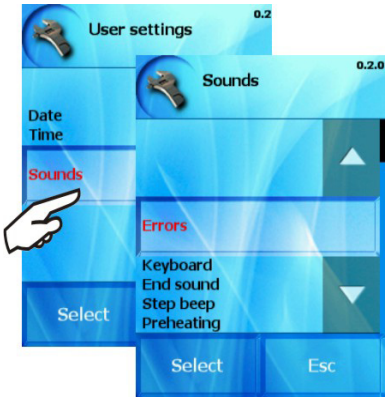
2. Setting “Clock”

By using this button we set the actual time, i.e. the hour and minutes. The procedure is similar to the one setting the actual date.

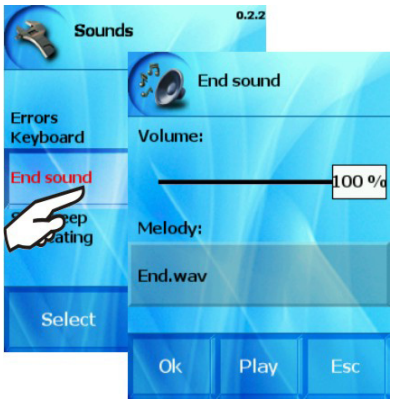


3. Setting “Sounds”

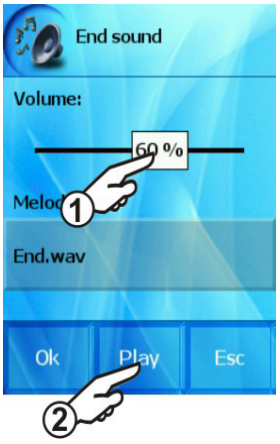
By using this option you can assign sound effects or tunes to individual events announced by the combi-steam oven (e.g. the sound of pressing a button, announcement of end of cooking process etc.) or change it volume.



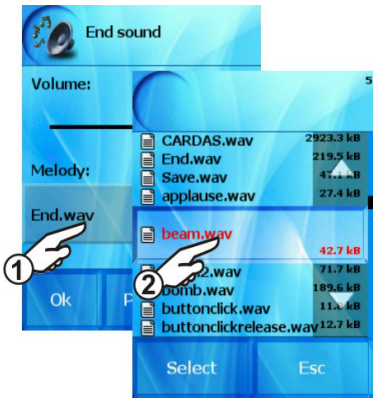
Select event to which a sound should be assigned or changed (e.g. End of cooking process)



By dragging the volume indicator you can change the volume -1- and when pressing the "**Play**" button -2- the combi-steam oven will play audio samples.



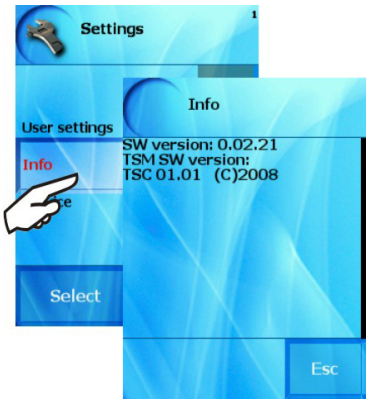
You can choose the sound of event by choosing from a list.



Your own sounds can be added to the list in the "Extras" section (see chapter xxx – Uploading data from USB into the combi-steam oven)

b) „Info"

When pressing "**Info**" information regarding the software version used to operate the combi-steam oven will appear.



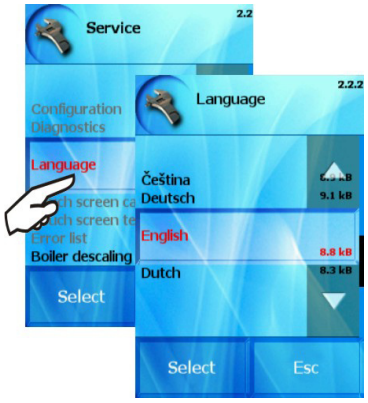
c) „Service"

This function allows entering the service menu. In order to be able to access "**Service**" options a four-digit PIN code is required. For advanced users the PIN code has been set to 1001.

To select the correct PIN code press "**OK**" and the combi-steam oven will offer:

"Language" option

You can choose language according to the area or the operation personnel.

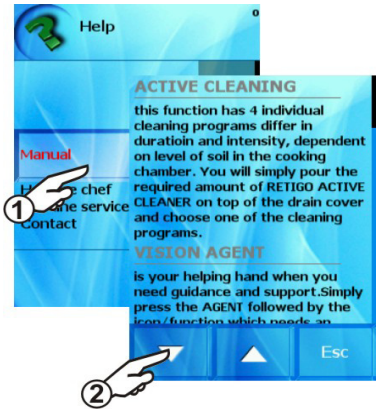


The options shown in grey color are only accessible to a specialized service place.

XVI. Help

The help option contains basic information regarding the combi-steam oven operation as well as important telephone numbers where you can obtain further help when neither the **Operation manual** nor **Help** provide answers to your questions.

"**Manual**" offers detailed description of individual sections of the combi-steam oven operation.


Help
Manual
Hot-line chef
Hot-line service
Contact
ACTIVE CLEANING
this function has 4 individual cleaning programs differ in duratioin and intensity, dependent on level of soil in the cooking chamber. You will simply pour the required amount of RETIGO ACTIVE CLEANER on top of the drain cover and choose one of the cleaning programs.
VISION AGENT
is your helping hand when you need guidance and support.Simply press the AGENT followed by the
Esc
1
2

"**Hot-line chef**" and others offer important telephone numbers where expert chefs, technical support, or business managers of Retigo s.r.o. will gladly provide information.

XVII. Maintenance

General instructions

The combi-steam oven does not require any special maintenance, however it is necessary to keep it clean and remove the remains of old grease and food

Daily rinsing out of the interior of the appliance and the compliance with the maintenance instructions will substantially increase the life cycle of the device and guarantee it faultless functioning.

Values preset by the manufacturer or assigned service technician must not be altered by the user.

When opening the door, especially during steam operation, always stand in such place where the hot steam escaping from the open door cannot scald you. Open the door slightly at first, letting the hot steam out, then open the door all the way! Do not spray water from the shower onto the glass of the door or lights unless the temperature is lower than 90˚C. The glass could break!

Before every starting of the device please ensure that the water supply is open. Close the water supply after finishing operation of the device!

Daily cleaning (maintenance)

To clean the combi-steam oven use the "**Cleaning**" function from the initial menu (see chapter "**Cleaning**")

Should you decide to wash the combi-steam oven manually, follow these instructions:

- Cool or warm the cooking cabinet to the temperature of approximately 50-60˚C. In no case may the temperature exceed 70˚C!
- Take out the pieces of leftover food from the cooking cabinet – never spray them into the drain of the combi-steam oven.
- Spray the cooking cabinet, including the racks, trays, etc. with a special cleaning agent (e.g. Retigo manual cleaner or PUREX K) and let it act for about 15 minutes.
- Then switch on the device to steam operation for about 10 minutes at the temperature of 60˚C.
- After the program ends, switch off the main switch of the power supply and thoroughly rinse out the cooking cabinet using the manual shower.
- Also spray the rear part of the ventilation fan behind the inner wall through the suction opening and the openings in the sides of the inner wall.
- Remove the drain screen from the cooking cabinet and for the duration of several seconds direct the manual shower into the drain and rinse out the waste. Put the drain screen back.
- Using a cleaning agent – wash the door seal
- If the door seal is very dirty or greasy, wash it or , if necessary, remove it without using any tools (start in the corners) and wash it in water and cleaning agent.

- Put the dry seal back in (start again in the corners) without using any tools.
- After cleaning, leave the door of the device ajar so that the cooking cabinet can be aired out. By doing so you can prolong the lifecycle of the door seal.
- When cleaning the device use only cleaning agents recommended by the manufacturer (Retigo Manual cleaner, PURON K, and Retigo Active cleaning). Refrain from using abrasive agents! Do not use mechanical cleaning means for cleaning the surfaces (wire scrubbers, etc.) Only through daily cleaning of the cooking cabinet a long lifecycle and quality of food processing can be ensured.
- Under no circumstances can the temperature exceed 70˚C when cleaning the device using a cleaning agent. At higher temperatures the cleaning agent can burn onto the surface of the cooking cabinet and leave rust like stains. The warranty does not cover such damage.
- When working with cleaning agents (e.g. Retigo manual cleaner or PUREX K) be very cautious and always follow the instructions and recommendations of the manufacturer of the cleaning agent. Thus you will avoid damage to your health!!
- Always thoroughly rinse the inside of the cooking cabinet with the manual shower after manual cleaning – to wash off the cleaning agents. Failing to do so may result in damage to the surface of the cooking cabinet and its discoloration during following use at high temperatures. Such damage is not covered by the warranty.
- Never clean the combi-steam oven using acids, or do not leave them in their vicinity – danger of damage to the surface.
- Never use cleaning agents on sand or coarse-grained basis.
- Never use mechanical objects to clean the combi-steam oven (wire wools, scrapers, knives)
- Do not clean the combi-steam oven with high-pressure water cleaners
- Leave the door ajar after cleaning the cooking cabinet.

Always use protective wear and recommended working attire (gloves, goggles, mask) when cleaning the combi-steam oven! You are protecting your health!

When the combi-steam oven is not cleaned often enough – left over grease builds up on the cooking cabinet walls – it can ignite at high temperatures. Such damage is excluded from warranty!

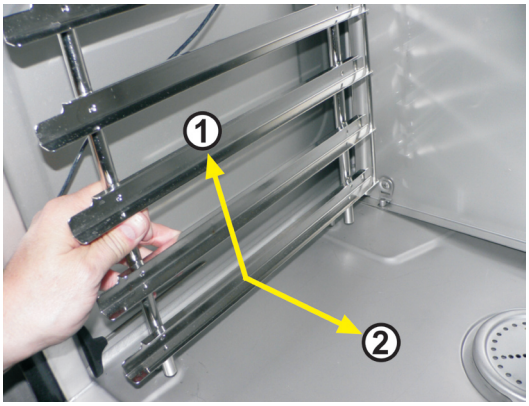
Monthly cleaning (maintenance)

Clean equipment and following the maintenance instructions increases the lifecycle of the device and guarantees its faultless operation.

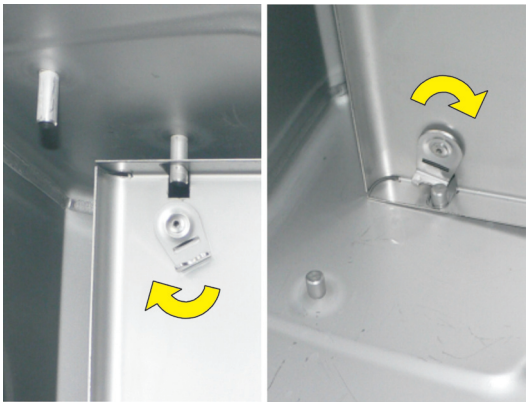
Monthly cleaning is similar to the chapter "**Cleaning**". In addition to the process described there the rear part of the ventilator is thoroughly cleaned and decalcified.

Combi-steam oven cleaning procedure:

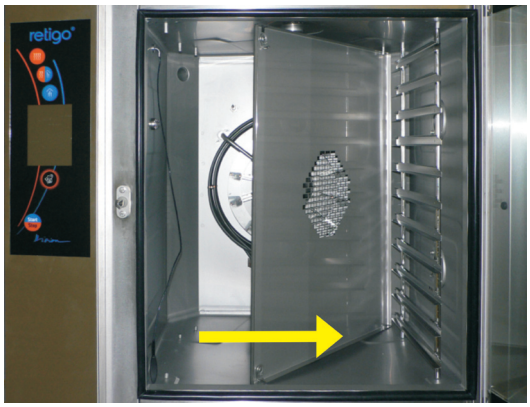
- Carry out manual cleaning as described in chapter "**Cleaning**"
- Take out the left rack (it is necessary to press in upward direction and thus release it from the lower bolts, then the rack can be released from the upper bolts and extracted)



- Release the latches holding the front wall in front of the ventilator (use a coin to loosen it)



- By pulling the left side open the inner wall



- Continue in the same manner as in chapter "**Cleaning**" Daily cleaning (maintenance) only in addition to that spray a special cleanser (Retigo manual cleaner) onto the rear of the cooking cabinet, ventilator, water sprinkler (the pipe in the center of the ventilator into which the feed in pipe leads) and the heating elements.
- After thorough cleaning of the cooking cabinet of the device, warm it up to the temperature of approximately 50 – 60˚C. Under no circumstances can the temperature exceed 70˚C!
- Spray the whole cooking cabinet, the ventilator, the water sprayer and the heating devices with the decalcifying agent (PURON K) and let it take effect for about 15 minutes.
- Thoroughly rinse out the entire cooking cabinet with the manual shower.
- Repeat the process if necessary
- Wash the door seal with the cleaning agent.
- After cleaning the cooking cabinet, close again the inner wall (in front of the ventilation fan) and lock the locks by turning them, put back the left rack.
- After cleaning leave the door ajar to air out the cooking cabinet. By doing so you help to prolong the lifecycle of the door seal.
- When working with cleaning agents (Retigo manual cleaner, PUREX K and PURON K) be very careful and always proceed according to the instructions and recommendations of the manufacturer of the cleaning agent. Thus you will avoid damage to your health!!!

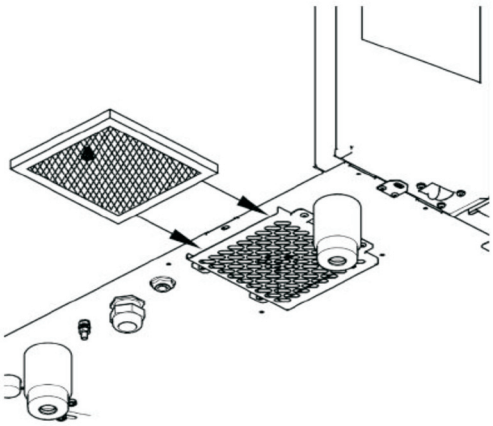
Quarterly cleaning (maintenance)

Monthly cleaning is similar to the chapter "**Cleaning**". In addition to the process described there the air filter is replaced.

The equipment is designed for IPX5 environment (spraying water resistant). For this reason it includes an auxiliary ventilator for cooling the inside space where the electricity is connected and the electronic controls are. The cooling air is sucked in through an air filter which is located at the bottom under the control panel and it is exhausted through an opening in the back of the device. For effective cooling it is necessary to replace the air filter every three months. In case of heavy soiling replace it.

The air filter replacement procedure

- The air filter is located on the bottom left part of the combi-steam oven



Regular air filter replacement and following the maintenance instructions helps to significantly prolong the lifecycle of the device and guarantees its trouble-free operation.

Annual maintenance

- Carry out the quarterly maintenance.
- Also it is necessary to check the installation and equipment. Retigo s.r.o. recommends to carry out this procedure only through an authorized service (see chapter "General information")
- Only expert installation and compliance with the maintenance instructions increases the lifecycle of the device and guarantees its faultless operation.
- After year's operation an authorized service should check the installation and the device as in table IX.3.
- For the whole duration of operation the device must undergo regular checks, tests and revisions as obliged ČÚBP no. 48/1982 Codex.
- The warranty does not cover damage cause by inexpert cleaning and maintenance.
- The user of the device may not alter the values preset by the manufacturer or assigned service technician.
- Only through regular checks and cleaning of the device you can avoid excessive wear and tear to the device.

CHECK LIST

1	Following of the encloses installation instructions
2	Leveling the device into a horizontal plane position
3	Adjustment of the door
4	Connection of appliance to cold water
5	Setting of pressure of inflow water to 300 – 500 kPa
6	Complying the inclination, min. length and diameter of disposal pipe
7	Minimum distance of 50 cm from additional heat sources
8	Minimum distance of 5 cm from other terminal surfaces
9	Room for the free air flow at least 50 cm above the device
10	Sufficient working area for operation and maintenance
11	Water softener if the water hardness exceeds 10_N
12	Electric fuse protection of the device
13	Compliance with fire regulations
14	Electric fuse protection of the device
15	Call customer's attention to the conditions for cleaning and maintenance of the device
16	Call customer's attention to the principles of the boiler decalcifying

Combi-steam ovens Retigo

The lifecycle of the device is 10 years providing the following conditions are met:

- Regular preventive service inspections every 12 months of operation
- Such inspection must be carried out by service technicians of RETIGO or by service technicians of RETIGO authorized business
- The customer is obliged to produce a record of such service interference
- Strict compliance with operation instructions according to the operation manual
- Daily maintenance and cleaning of the combi-oven using cleaning agents recommended by RETIGO (retigo ® - active cleaning for automatic wash ,RETIGO MANUAL CLEANER, PURON K).
- In case of combi-ovens with automatic cleaning it is necessary to use exclusively cleaning agents retigo ® - active cleaning
- Training of operating personnel by RETIGO expert chef. It must be recorded in the service documentation or a copy of training record of the personnel
- In case of change of operating personnel another training must be carried out

XVIII. Error code table

ERROR	WHAT HAPPENED	WHAT TO DO
Err 10	The water reaches the max level but does not reach the min level in two minutes.	Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used in „**Hot air**“ only. Please call your service company.
Err 11	Preheating of a boiler took longer then 6 min.	Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used in „**Hot air**“ only. Please call your service company.
Err 12	**When filling the boiler, the max water level is not reached in 2 minutes.**	Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used in „**Hot air**“ only. Please call your service company.
Err 13	When filling the boiler, the min water level is not reached in 2 minutes.	Check water supply line (open valve) Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used in „**Hot air**“ only. Please call your service company.
Err 14	One phase of a power distribution is missing	**Please call your service company.**
Err 15	F2 motor thermal overload protection failure. Indication of motor overheating above a set limit.	Please call your service company.
Err 16	Preheating of a boiler took longer then 7 min.	Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used in „**Hot air**“ only. Please call your service company.
Err 17	When emptying the boiler, the water level did not decrease under the min level in 2min.	Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used in „**Hot air**“ only. Please call your service company.
Err 18	When emptying the boiler, the water level did not decrease under the max level in 2min.	Check the drain. Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used in „**Hot air**“ only. Please call your service company.
Err 26	Flap valve motor is not blocked or switch is still closed.	Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used without „**Flap valve**“ function.
Err 27	Flap valve motor is not blocked or switch is still opened.	Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used without „**Flap valve**“ function.

ERROR	WHAT HAPPENED	WHAT TO DO
Err 28	Flap valve switch failure.	Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used without „Flap valve“ function.
Err 29	Flap valve motor failure.	Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used without „Flap valve“ function.
Err 30	Waste steam temperature sensor failure	Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used temporarily in all cooking modes. Please call your service company.
Err 31	Drain temperature sensor failure.	Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used temporarily in all cooking modes. Please call your service company.
Err 32	Boiler temperature sensor failure.	Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used temporarily in all cooking modes. Please call your service company.
Err 33	Cooking cabinet temperature sensor 2 failure – the lower one in 1221/2011	Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used temporarily in all cooking modes. Please call your service company.
Err 34	Core probe failure – core probe 1	Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used temporarily in all cooking modes. Please call your service company.
Err 35	Cooking cabinet temperature sensor 1 failure – the upper one in 1221/2011	Combi oven is blocked in all cooking modes. Please call your service company.
Err 36	Core probe failure – core probe 2	Error message can be cancelled by pressing „**ESC**“ button. Combi oven can be used temporarily in all cooking modes. Core probe 2 cannot be used. Please call your service company.
Err 40	Cooking cabinet thermal fuse (S1, S2) or boiler thermal fuse (S3) triggered – overheating protection.	Please call your service company.
Err 60-78	Electronic board failure	Please call your service company.
Err 80-90	Frequency converter failure	Please call your service company.

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Touch the future

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